



My True Village

Rabada com Pirao

Brazilian Oxtail Stew with Cassava Porridge

SERVES 6 • EVEN BETTER THE NEXT DAY

Ingredients

- 1.4 kg (3 lbs) oxtail
- 2 tablespoons wheat flour
- 2 large onions, chopped
- 1 head of garlic, minced
- 2 leek stalks, sliced
- 1/2 tablespoon hot paprika
- 1 red chili (such as fresno), seeded
- Salt and black pepper, to taste
- 660 ml dark beer, optional
- 2 liters beef broth
- 300 g coarse cassava flour
- Parsley and green onion, to finish

Make it

1. Season the oxtail with salt and pepper, dust with flour, toss to coat.
2. Sear the oxtail in a little oil until deeply browned. Set aside.
3. Saute the onions until golden, add garlic, then the leeks, paprika, and chili.
4. Return the oxtail, pour in the beer if using, then the broth.
5. Pressure cook about 1 hr 30 min, until falling off the bone.
6. For the cassava porridge: moisten the cassava flour, then stir in hot broth gradually until creamy.
7. Serve the stew with the porridge, finished with parsley and green onion.

MAKE-AHEAD TIP

The flavors deepen overnight, so this one is even better the day after. Reheats gently and travels well.

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Made with care for new moms everywhere